

The **IBERIAN PIG**

PRIVATE DINING

The Iberian Pig is a modern Spanish tapas restaurant. We have grown a loyal following by delivering guests bold, flavor packed dishes, in a warm convivial environment. Traditionally, tapas have served a means to encourage and spark conversation between friends, family, coworkers, and even strangers, making The Iberian Pig the perfect venue for parties and private events of all sizes and styles.

Please see below for our private event and large party menu options. Gluten Free and Vegetarian selections are available upon request.

Please keep in mind that The Iberian Pig is a seasonal kitchen and bar, and therefore menu items change based on seasonality, availability, and sustainability.

We look forward to creating the perfect dining experience for you and your guests!

AMANDA STYCZEK, *Private Events Manager*

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RECEPTION MENUS

These menus are available for standing reception style events, for parties of 12 guests or more.

COCKTAIL RECEPTION MENU

\$40 per guest

STATIONED CHARCUTERIA & CHEESE BOARDS - *Chef's selections of 2 meats & 2 cheeses, served with accomterments*

PASSED PLATTERS: select 4

B.W.D. *applewood bacon wrapped Medjool dates, Manchego cheese, walnut, romesco sauce*

GILDA *skewers of olive, boquerones, guindilla pepper*

PAN CON TOMATE *pan de cristal, tomato (add burrata +\$4, add jamon iberico +\$14)*

COCA CON SETA *flatbread, roasted mushrooms, black truffle, pickled red onion, shiitake cream, mozzarella, provolone*

IBERICO CROQUETAS *crispy bechamel filled Iberico fritters, manchego, sofrito aioli*

PORK CHEEK TACOS *braised pork, grilled corn salsa, avocado crema, cilantro, lime*

EMPANADAS DE CARNE *braised beef short rib, Mahón, salsa verde, crème fraîche*

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RECEPTION DINNER MENU: *served Buffet Style*

\$75 per guest

STATIONED CHARCUTERIE & CHEESE BOARDS - *Chef's selections of 2 meats & 2 cheeses, served with accouterments*

PASSED PLATTERS: select 2

B.W.D. *applewood bacon wrapped medjool dates, manchego cheese, walnut, romesco sauce*

PAN CON TOMATE *rustic bread, tomato (add burrata +\$4, add jamon iberico +\$14)*

IBERICO CROQUETAS *crispy bechamel filled iberico fritters, manchego, sofrito aioli*

EMPANADAS DE CARNE *braised beef short rib, mahón, salsa verde, crème fraîche*

BUFFET STATIONS: select 3 tapas, 2 raciones

Tapas:

ENSALADA DE PERA *local greens, roasted pears, valdeon, cinnamon sherry vinaigrette, candied walnuts*

BROCCOLINI *lemon herb butter, garbanzo puree, piquillo, tomato, red chimichurri*

PATATAS BRAVAS *fried potatoes, smoky pimentón bravas aioli*

COCA CON SETA *flatbread, roasted mushrooms, black truffle, pickled red onion, shiitake cream, mozzarella, provolone*

PORK CHEEK TACOS *braised pork, grilled corn salsa, avocado crema, cilantro, lime*

ALBONDIGAS *pork meatballs, cascabel chili crema*

IBÉRICO MAC 'N' CHEESE *garganelli, mahón garlic cream, gremolata, charcuteria*

Raciones:

GAMBAS AL AJILLO *sautéed argentinian red shrimp, sherry garlic butter sauce, grilled ciabatta*

RISOTTO *bomba rice, braised pork cheeks, idiazabal, roasted wild mushroom, migas*

LOMO* *seared pork tenderloin, aioli, grapefruit mojo, manchego, potato hay*

PAELLA *bomba rice, calamari, mussels, argentinian red shrimp, seasonal vegetables, lemon a la plancha*

CORDERO *lamb chops, aji amarillo, bordelaise, pistachio, mint*

CHULETON *bone in ribeye, chimichurri (\$15 per guest, 5oz portion per guest)*

SOLOMILLO* *beef tenderloin, truffle butter (\$15 per guest, 2oz portion per guest)*

SUCKLING PIG* *whole roasted suckling pig, jus (MKT price)*

DESSERT:

PASTEL DE CHOCOLATE

BASQUE CHEESECAKE (+\$4 pp)

ADD A CAVA TOAST!

“Mas Fi” - Cava, Penedes Spain - (+\$5 pp)

“Raventos i” - Blanc de Nit, Rose, Conca del Rui Anoia, Spain - (+\$8 pp)

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SEATED DINNER MENUS: *choose from the menu tiers listed below. Tapas and raciones choices are listed on the following page. Dishes will be coursed appropriately and served tapas style.*

TAPAS MENU

\$50 per guest.

Chef's selection of charcutería + queso (2 each), choose 6 tapas, dessert.

IBÉRICO MENU

\$65 per guest.

Chef's selection of charcutería + queso (2 each), choose 6 tapas, choose 1 raciones, 1 vegetable tapas, dessert.

GRAND IBÉRICO MENU*

\$80 per guest.

Chef's selection of charcutería + queso (2 each), choose 6 tapas, choose 2 raciones, 1 vegetable tapas, dessert.

**All supplemental charges for any tapas and raciones (excluding Solomillo and Chuleton) are included in the Grand Ibérico Menu pricing.*

ÚLTIMO MENU*

\$150 per guest.

Cocktail reception | choose 2 tapas, Cava toast upon arrival.

Charcutería + Queso | chef's selection, 5 Ibérico meats, 3 quesos.

Tapas course | choose 4 tapas.

Raciones course | choose 2 raciones + 2 vegetable tapas.

Dessert.

**All supplemental charges for any tapas and raciones, excluding the suckling pig are included in the Último Menu pricing.*

**Suckling Pig \$25 per guest*

SPECIALTY EXPERIENCES

SUCKLING PIG MENU

Cochinillo Asado (suckling pig) is a Spanish delicacy. We prepare our pigs true to tradition, roasted whole and presented tableside. We offer this experience as a chef curated menu. The meal includes 3 courses curated by our chef, inclusive of a selection of tapas, the suckling pig served with accompanying side dishes, and dessert. Please let us know if you have any special requests, dietary restrictions, or any aversions in general so we can take these preferences into consideration when crafting your menu. Wine pairings are available upon request for an additional charge. *This experience begins at \$95 per person and we ask for at least 72 hour notice needed to ensure sourcing and appropriate cooking time. Additional charges may apply for specialty items. Minimum party size is 6 people.*

PAELLA

Revered as Spain's national dish, paella is a saffron-rice based dish prepared with vegetables & seafood. We adjust our paella recipe to reflect the freshest seasonal ingredients and can customize to meet dietary restrictions if necessary (example: vegetarian, no seafood). We serve the paella family-style. This experience is available as a supplement to any of our private dining menus. *Paella pan, \$15 per guest. Average portion size per guest, 4oz*

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TAPAS SELECTIONS

B.W.D. *applewood bacon wrapped medjool dates, manchego cheese, walnut, hazelnut romesco*

PAN CON TOMATE *sourdough, tomato (add burrata +\$8, add jamon iberico +\$14)*

ENSALADA DE NARANJA *fennel, chicory, orange vinaigrette, candied olive, almond, mint*

ENSALADA DE PERA *local greens, roasted pears, valdeon, cinnamon sherry vinaigrette, candied walnuts*

BROCCOLINI *lemon herb butter, garbanzo puree, piquillo, tomato, red chimichurri*

ZANAHORIAS *roasted carrots, spiced carrot emulsion, coconut milk, scallion, black garlic, crispy garlic*

TARTA DE VERDURAS *puff pastry, mushroom duxelle, broccolini, tomato, chèvre, caramelized onion*

PATATAS BRAVAS *fried potatoes, smoky pimentón bravas aioli*

PIQUILLO RELLENO *queso de cabra stuffed piquillo peppers, medjool date, dukkah*

COCA CON SETA *flatbread, roasted mushrooms, black truffle, pickled red onion, shiitake cream, mozzarella, provolone*

IBÉRICO CROQUETAS *crispy bechamel filled ibérico fritters, manchego, sofrito aioli*

BIKINI *grilled cheese, jamón ibérico, black truffle, white bread*

PULPO *spanish octopus, piquillo emulsion, canary island potatoes, pistou, crispy garlic*

GAMBAS AL AJILLO *sautéed argentinian red shrimp, sherry garlic butter sauce, grilled ciabatta*

LANGOSTA *maine lobster tail, cava sofrito crema, sourdough (+\$6 per guest)*

PORK CHEEK TACOS *braised pork, grilled corn salsa, avocado crema, cilantro, lime*

EMPANADAS DE CARNE *braised beef short rib, mahón, salsa verde, crème fraîche*

ALBONDIGAS *pork meatballs, cascabel chili crema*

COSTILLAS *st louis pork ribs, pedro ximenez sherry reduction*

IBÉRICO MAC 'N' CHEESE *garganelli, mahón, gremolata, crispy jamón*

RACIONES SELECTIONS

SALMÓN *patagonian salmon filet, saffron cava cream, smoked trout roe, chermoula*

LOMO* *seared pork tenderloin, aioli, grapefruit mojo, manchego, potato hay*

CORDERO* *lamb chops, aji amarillo, bordelaise, pistachio, mint (+\$6 per guest)*

BISTEC* *wagyu sirloin, romesco, chimichurri. (+\$8 per guest)*

SOLOMILLO* *beef tenderloin, truffle butter (\$15 per guest, 2oz portion per guest)*

CHULETON* *bone in ribeye, chimichurri (\$15 per guest, 5oz portion per guest)*

***Solomillo & Chuleton supplemental cost included only with The Ultimo Menu**

*These items may be served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.

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PRIVATE DINING BEVERAGE GUIDE

While, not required, we do recommend selecting beverages to compliment your food menu selections. We can customize a beverage menu with any combination of wine, beer & cocktails. Preselecting beverages will expedite service during your event and will help achieve a targeted budget. Satellite bars are available for set up, and can be customized to your beverage preferences and offerings.

See below for our pre-selected wine offerings and please inquire about beer and cocktail offerings. For those not interested in pre-selected beverage package, the full menu will be available to your guests. All beverages are charged based on consumption.

TIER 1

White | **Mas Asi**, Alvarinho, Vinho Regional Minho, Portugal 2020 \$48
Red | **Mas Asi**, Tempranillo, Rioja, Spain 2020 \$48

TIER 2

White | **Martinsancho**, Verdejo, Rueda, Spain 2019 \$56
Red | **Calma Crianza**, Tempranillo, Rioja, Spain 2015 \$67

TIER 3

White | **Fillaboa** Albariño, Rías Baixas, Spain 2020 \$70
Red (*full-bodied*) | **Emilio Moro**, Tempranillo, Ribera del Duero - 2020 \$86

TIER 4

Sommelier Selected Wines paired with your dinner menu selections. Bottle pricing averages \$120/bottle. Wines are curated to enhance and compliment your food selections, focusing on Spanish varietals. We will do our best to accommodate special requests and/or varietals, subject to availability and party size. Our goal is to create an experience for your guests, where food and wine come together to create a taste sensation that's even more spectacular than they are on their own!

CONTACT INFORMATION

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